

Technical Committee Report and Curriculum Guide

for

Idaho Family and Consumer Sciences Education

***Food Production,
Management, and Services***

IBEDS 16055



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INTRODUCTION

The Food Production, Management, and Services curriculum framework was developed by a team comprised of Idaho Professional-Technical Education staff and Idaho State University personnel. The curriculum team developed the Food Production, Management, and Services framework from the National Standards for Family and Consumer Sciences Education, the previous Idaho State recommended texts, other states' curricula, and a review of literature pertaining to curriculum content. A committee of selected Idaho teachers participated in the review process.

The competency-based curriculum framework format provides the means for monitoring student progress and generating student profiles. The student profile is a cumulative record of student progress and provides documentation of competence for articulation purposes.

The Food Production, Management, and Services statewide curriculum framework is intended to be the fundamental guide to schools for program content. Schools offering Family and Consumer Sciences education should use an advisory committee to consider local and community needs.

ACKNOWLEDGEMENTS

The Food Production, Management, and Services curriculum committee included Idaho State University, and the Idaho Division of Professional-Technical Education and volunteer educators from Idaho high schools. The Division of Professional-Technical Education reimbursed teachers for curriculum review workshop travel and meal expenses. The Idaho Division of Professional-Technical Education sincerely appreciates the outstanding work of the committee members and their employers who supported their participation.

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FOOD PRODUCTION, MANAGEMENT, AND SERVICES

COURSE DESCRIPTION

Food Production, Management, and Services provides students with a foundation in professional food preparation with practical application in career opportunities, reinforced basic skills, food safety and sanitation, use of commercial equipment, industrial food preparation, business management, service techniques and employability skills. FCCLA (Family, Career and Community Leaders of America) leadership activities are in integral part of this course. Food Production, Management, and Services may articulate to a culinary arts program at a postsecondary technical college.

IMPORTANT INFORMATION

Delivery of the Food Production, management, and Services Curriculum

Full-class participation is emphasized with teamwork as well as individual projects and/or study. The teacher is the facilitator and the manager of the classroom environment. The focus is on applied and problem-based instruction that is designed to enable and inspire students to develop career skills in food production, management, and services industry.

Teacher Qualifications

The teacher of this course must be certified in Family and Consumer Sciences Education. It is highly recommended that teachers have industry experience or a recent internship experience to gain knowledge about career opportunities in family and consumer sciences occupations.

Length and Level of this Course

This course is designed as a two-semesters/trimester experience, preferably at the 11th or 12th grade level with one semester/trimester co-op experience. Prerequisite: Nutrition and Food or Food Science and Nutrition.

Recommended Resources

Food Production, Management, and Services Activity/Resource Guide 2004

Materials from the current curriculum material list for Family and Consumer Sciences

FCCLA state and national resource materials

Text books: Culinary Essentials; Glencoe/McGraw-Hill; 2006

Becoming a Food Service Professional – Year 1: ProStart School-To-Careers Program; National Restaurant Association

EatIQuette's The Main Course on Table Service; David Rothschild;

www.EATiQuette.com

Career Clusters

This course is recommended for students interested in careers and job skills in the food production, management, and services industry or related hospitality careers. Occupational areas related to the Food Production, Management, and Services curriculum are included in the Hospitality and Tourism Cluster.

CURRICULUM FRAMEWORK PROGRAM AREA: Family and Consumer Sciences

IDAHO DIVISION OF PROFESSIONAL-TECHNICAL EDUCATION

EFFECTIVE DATE: August 2004

PROGRAM TITLE: Food Production, Management, and Services

IBEDS CODE: 16055

I MAJOR CONCEPTS/CONTENT

Food Production, Management, and Services provides students with a foundation in professional food preparation with practical application in career opportunities, reinforced basic skills, food safety and sanitation, use of commercial equipment, industrial food preparation, business management, service techniques and employability skills. FCCLA (Family, Career and Community Leaders of America) leadership activities are an integral part of this course.

II WORK-BASED LEARNING ACTIVITIES

It is recommended that students be provided with a work environment for observation, volunteering or actual work experience depending on available opportunities.

III FAMILY AND CONSUMER SCIENCES NATIONAL STANDARDS:

8.0 INTEGRATE KNOWLEDGE, SKILLS, AND PRACTICES REQUIRED FOR CAREERS IN FOOD PRODUCTION AND SERVICES

IV CONTENT STANDARDS

After successfully completing this program, the student will be able to:

1. **EXPLORE CAREER PATHS IN FOOD PRODUCTION, MANAGEMENT, AND SERVICES**
2. **DEMONSTRATE SAFETY AND SANITATION PROCEDURES IN FOOD PRODUCTION, MANAGEMENT, AND SERVICES**
3. **DEMONSTRATE MENU PLANNING BASED ON STANDARD RECIPES**
4. **SELECT, USE, AND MAINTAIN COMMERCIAL FOOD PRODUCTION EQUIPMENT**
5. **PREPARE A VARIETY OF FOOD PRODUCTS**
6. **PREPARE A VARIETY OF FOOD PRODUCTS USING APPROPRIATE PROCEDURES**
7. **EXPLORE FOOD PRODUCTION AND SERVICES MANAGEMENT**
8. **EXPLORE THE CONCEPT OF INTERNAL AND EXTERNAL CUSTOMER SERVICE**

SCOPE AND SEQUENCE

Food Production, Management, and Services

AMOUNT OF TIME		CONTENT	
1 Week	1.	Explore career paths in food production, management, and services	
(5 Hours)		1.01	Explore career paths in the food production, management & services industry
		1.02	Explore the impact of the food production, management, and services occupations on the economy
3 Weeks	2.	Demonstrate safety and sanitation procedures in food production, management, and services	
(15 Hours)		2.01	Describe pathogens found in food and their role in causing illness
		2.02	Explain food service safety regulations
		2.03	Demonstrate personal safety and first aid procedures in a food production environment
		2.04	Employ food service sanitation procedures
3 Weeks	3.	Demonstrate kitchen basics for food production	
(15 Hours)		3.01	Explain the components and functions of standard recipes
		3.02	Apply effective “mise en place” through practice
		3.03	Describe a variety of basic cooking methods
		3.04	Apply menu-planning principles to develop and modify menus
		3.05	Prepare menu layout and design
6 Weeks	4.	Select, use, and maintain food production equipment	
(25-30 Hours)		4.01	Demonstrate use of commercial food production equipment
		4.02	Demonstrate procedures for cleaning and sanitizing food production appliances, tools, and equipment
		4.03	Maintain equipment following safety procedures
		4.04	Examine equipment purchases based on long-term business needs
		4.05	Demonstrate selection, use, and care of commercial cookware, bakeware, and utensils
		4.06	Demonstrate selection, use, and care of knives
8 Weeks	5.	Apply appropriate cooking methods for desired results	
(35-40 Hours)		5.01	Analyze basic cooking methods and the rationale for the choice of a particular method
		5.02	Analyze considerations of scratch versus speed preparation methods
		5.03	Demonstrate the listed competencies for various cooking methods
12 Weeks	6.	Prepare a variety of food products using appropriate procedures	
(50-60 Hours)		6.01	Demonstrate preparation of meat, seafood, and poultry
		6.02	Prepare stocks, soups, and sauces

		6.03	Prepare casseroles
		6.04	Prepare fruit and vegetable dishes
		6.05	Prepare salads
		6.06	Prepare sandwiches, canapes, appetizers, and hors d'oeuvres
		6.07	Prepare baked goods
		6.08	Prepare breakfast foods
		6.09	Demonstrate the presentation of food items on a plate
3 Weeks	7.	Develop quality food service and management practices	
(15 Hours)		7.01	Explore the duties and responsibilities of food service management
		7.02	Describe standards, regulations, and laws in food service
		7.03	Develop strategies for customer service
		7.04	Demonstrate controlling food costs
		7.05	Explain the restaurant roles in both front- and back-of-house operations
		7.06	Develop skills as a food server

<p style="text-align: center;">CURRICULUM FRAMEWORK Food Production, Management, and Services</p>

- 1. Content Standard: EXPLORE CAREER PATHS IN FOOD PRODUCTION, MANAGEMENT, AND SERVICES**

- 1.01 Competency: EXPLORE CAREER PATHS IN THE FOOD PRODUCTION, MANAGEMENT, AND SERVICES INDUSTRY**

PERFORMANCE INDICATORS:

1. Explore careers in food production, management, and services
2. Explore entrepreneurial opportunities
3. Explore employment opportunities
4. Explore education and training required for careers in food production, management, and service
5. Describe transferable skills required for food services employment
6. Describe additional career paths open to individuals in the food service industry
7. List qualities of successful food service employees

- 1.02 Competency: EXPLORE THE IMPACT OF THE FOOD PRODUCTION, MANAGEMENT, AND SERVICES OCCUPATIONS ON THE ECONOMY**

PERFORMANCE INDICATORS:

1. Describe the relationship of food production, management and services occupations to hospitality-related industries
2. Explain the impact of the food production, management, and services industry on the economy

2. Content Standard: DEMONSTRATE SAFETY AND SANITATION PROCEDURES IN FOOD PRODUCTION, MANAGEMENT, AND SERVICES

2.01 Competency: DESCRIBE PATHOGENS FOUND IN FOOD AND THEIR ROLE IN CAUSING ILLNESS

PERFORMANCE INDICATORS:

1. Explain the responsibilities of food production workers for the health and safety of the public
2. Identify the pathogens common to food products
3. Describe the physical and environmental conditions that allow food pathogens to exist
4. Relate common food pathogens to types of illnesses
5. Demonstrate food sanitation procedures for the flow of food
6. Compare types of storage in food service operations

2.02 Competency: EXPLAIN FOOD SERVICE SAFETY REGULATIONS

PERFORMANCE INDICATORS:

1. Explain the consequences of working in an unsafe food production environment
2. Discuss the purpose of the Occupational Safety and Health Administration (OSHA)
3. Identify OSHA regulations that apply to food production
4. Explain the purpose of Material Safety Data Sheets (MSDS)
5. Describe Hazard Analysis Critical Control Point (HACCP) procedures
6. Demonstrate appropriate courses of action regarding safety

2.03 Competency: DEMONSTRATE PERSONAL SAFETY AND FIRST AID PROCEDURES IN A FOOD PRODUCTION ENVIRONMENT

PERFORMANCE INDICATORS:

1. List work-related accidents common to the food production industry
2. Describe hazards common in a food production environment
3. Demonstrate first aid procedures for burns, shock, cuts, and falls
4. Practice appropriate methods of organizing and maintaining a safe environment
5. Practice safety and first aid procedures
6. Describe procedure for reporting accidents

2.04 Competency: EMPLOY FOOD SERVICE SANITATION PROCEDURES

PERFORMANCE INDICATORS:

1. Explain the difference between clean and sanitary
2. Explain consequences of inadequate sanitation procedures
3. Identify regulatory agencies that deal with food production sanitation
4. Explain food production sanitation requirements and procedures
5. Demonstrate proper hand washing procedures
6. Explain types of pest infestations and appropriate control methods
7. Describe the responsibility of employees in sanitation compliance
8. Demonstrate food production hygiene procedures
9. Evaluate a food production environment

3. Content Standard: DEMONSTRATE KITCHEN BASICS FOR FOOD PRODUCTION

3.01 Competency: EXPLAIN THE COMPONENTS AND FUNCTIONS OF STANDARD RECIPES

PERFORMANCE INDICATORS:

1. Define recipe and standard recipe
2. Explain the importance of a standard recipe to produce consistent results
3. Interpret standard recipe measurement
4. Describe the use of common liquid and dry measure tools
5. Demonstrate proper scaling and measurement techniques
6. Demonstrate a recipe using standard terminology and units of measurement
7. Convert recipes to yield smaller and larger quantities

3.02 Competency: APPLY EFFECTIVE “MISE EN PLACE” THROUGH PRACTICE

PERFORMANCE INDICATORS:

1. Explain what is meant by “mise en place”
2. Describe use of common herbs and spices
3. Explain common culinary terms
4. Demonstrate basic preparation techniques

3.03 Competency: DESCRIBE A VARIETY OF BASIC COOKING METHODS

PERFORMANCE INDICATORS:

1. Explain key cooking methods and terms
2. Practice dry-heat cooking methods and food uses
3. Practice moist-heat cooking methods and food uses
4. Practice combination cooking methods and food uses

3.04 Competency: APPLY MENU-PLANNING PRINCIPLES TO DEVELOP AND MODIFY MENUS

PERFORMANCE INDICATORS:

1. Review the role of nutrients
2. Explain physical and medical situations that influence menu planning
3. Explain ways to retain high nutrient value into menu items
4. Describe ways to modify diets to retain sensory appeal
5. Modify a recipe to accommodate specific diet requirements
6. Plan nutritionally sound menus for the food production industry

3.05 Competency: PREPARE MENU LAYOUT AND DESIGN

PERFORMANCE INDICATORS:

1. Apply menu-planning principles
2. Use computer-based menu systems
3. Record performance of menu items
4. Design a menu

4. Content Standard: SELECT, USE, AND MAINTAIN FOOD PRODUCTION EQUIPMENT

4.01 Competency: DEMONSTRATE USE OF COMMERCIAL FOOD PRODUCTION EQUIPMENT

PERFORMANCE INDICATORS:

1. Describe large and small equipment used in a food production facility
2. Explain how the ability to use food production equipment affects job performance
3. Describe the purposes of commercial food production equipment
4. Demonstrate the use of commercial equipment to accomplish preparation tasks
5. Identify sources of information regarding the safe use of equipment
6. Demonstrate safe operation and precautions for commercial equipment

4.02 Competency: DEMONSTRATE PROCEDURES FOR CLEANING AND SANITIZING FOOD PRODUCTION APPLIANCES, TOOLS, AND EQUIPMENT

PERFORMANCE INDICATORS:

1. Explain the consequences of unsanitary appliances and equipment
2. Identify the sources of information available to a food production worker regarding equipment cleanliness and sanitation procedures
3. Explain the user requirements and procedures for cleanliness and sanitation
4. Perform user cleaning and sanitation procedures

4.03 Competency: MAINTAIN EQUIPMENT FOLLOWING SAFETY PROCEDURES

PERFORMANCE INDICATORS:

1. Explain the consequences of unsafe maintenance procedures and practices
2. Identify the sources of information available to a food production worker regarding routine user maintenance
3. Distinguish between routine user maintenance and major maintenance by a specially trained technician
4. Demonstrate the ability to safely perform user maintenance

4.04 Competency: EXAMINE EQUIPMENT PURCHASES BASED ON LONG-TERM BUSINESS NEEDS

PERFORMANCE INDICATORS:

1. Relate the benefits of analyzing equipment needs, alternatives, and costs
2. Identify sources of information available for commercial equipment regulations and facility codes
3. Identify the source of commercial equipment purchases
4. Develop a criteria list for commercial food production equipment
5. Research best buys for a variety of commercial equipment
6. Plan equipment purchases based on business needs

4.05 Competency: DEMONSTRATE SELECTION, USE, AND CARE OF COMMERCIAL COOKWARE, BAKEWARE, AND UTENSILS

PERFORMANCE INDICATORS:

1. Identify key cookware, bakeware, and utensils
2. Explain the uses of commercial cookware, bakeware, and utensils
3. Demonstrate use and care of cookware, bakeware, and utensils
4. Develop a criteria list for commercial cookware, bakeware, and utensils
5. Explain the considerations and procedures for cleaning and maintenance
6. Describe the importance of a well-organized production facility
7. Demonstrate techniques for storage of commercial equipment and tools

4.06 Competency: DEMONSTRATE SELECTION, USE, AND CARE OF KNIVES

PERFORMANCE INDICATORS:

1. Identify functions of a variety of knives
2. Explain knife quality criteria
3. Demonstrate proper knife skills
4. Demonstrate safety procedures for knife usage
5. Demonstrate care and maintenance of knives

5.0 Content Standard: APPLY APPROPRIATE COOKING METHODS FOR DESIRED RESULTS

5.01 Competency: ANALYZE BASIC COOKING METHODS AND THE RATIONALE FOR THE CHOICE OF A PARTICULAR METHOD

PERFORMANCE INDICATORS:

1. List basic cooking methods common to the world of food production
2. Explain considerations involved in selecting an appropriate cooking method
3. Describe resources available to make decisions regarding cooking methods
4. Explain the importance of preparing food products with consistent high quality, safety, and a minimum of waste

5.02 Competency: ANALYZE CONSIDERATIONS OF SCRATCH VERSUS SPEED PREPARATION METHODS

PERFORMANCE INDICATORS:

1. Describe advantages and disadvantages of scratch methods versus speed production methods
2. Explain the considerations involved in selecting the most appropriate preparation method
3. Compare results of scratch versus speed in taste, nutrition, and appearance

5.03 Competency: DEMONSTRATE THE LISTED COMPETENCIES FOR THE FOLLOWING COOKING METHODS:

Bake	Convection Cooking	Roast
Barbeque	Deep Fry	Saute
Baste	Dry Heat	Simmer
Blanch	Grill	Smoke
Boil	Microwave Cooking	Steam
Braise	Moist Heat	Stew
Broil	Pan Fry	Stir Fry
	Poach	

PERFORMANCE INDICATORS:

1. Explain the consequences of improper cooking techniques
2. Categorize techniques as dry heat, moist heat, or combination
3. Demonstrate the listed cooking techniques

6. Content Standard: PREPARE A VARIETY OF FOOD PRODUCTS USING APPROPRIATE PROCEDURES

6.01 Competency: DEMONSTRATE PREPARATION OF MEAT, SEAFOOD, AND POULTRY

PERFORMANCE INDICATORS:

1. Explain cooking methods for different types of meat, seafood, and poultry
2. Select appropriate types of meat, seafood, and poultry to accommodate specific recipes
3. Prepare meats using appropriate cooking method
4. Determine the minimum and optimum internal cooking temperature for different types of meat
5. Prepare meat dishes using safe food handling procedures, and proper cooking techniques

6.02 Competency: PREPARE STOCKS, SOUPS, AND SAUCES

PERFORMANCE INDICATORS:

1. Describe various stocks, soups and stews
2. Identify typical ingredients used to prepare nutrient-rich soups and stews
3. Explain storage of soups and stews
4. Explain the principles of milk, vegetable, and starch cookery in soup
5. Prepare stock-based and milk-based soups and sauces

6.03 Competency: PREPARE CASSEROLES

PERFORMANCE INDICATORS:

1. Describe various kinds of casseroles
2. Identify common ingredients used in preparing casseroles
3. Explain ways to store casseroles
4. Explain principles of milk, vegetable, and starch cookery in casseroles
5. Describe considerations for working with pasta in casseroles
6. Prepare casseroles
7. Cook, store, and reheat a casserole dish

6.04 Competency: PREPARE FRUIT AND VEGETABLE DISHES

PERFORMANCE INDICATORS:

1. Describe considerations for selection and the storage of fruits and vegetables
2. Describe how cooking affects fruits and vegetables
3. Describe a variety of preparation methods for fruits and vegetables
4. Match and cook vegetables and fruits to appropriate methods
5. Prepare a variety of fruit and vegetable dishes

6.05 Competency: PREPARE SALADS

PERFORMANCE INDICATORS:

1. Compare various types of salads
2. Describe various ingredients used in salads
3. Explain the four basic parts of a salad
4. Describe the characteristics of ingredients in dressings and dips

5. Describe considerations for preparing, storing, and serving salads
6. Practice sanitation for salads
7. Prepare a variety of salads

6.06 Competency: PREPARE SANDWICHES, CANAPES, APPETIZERS AND HORS D'OEUVRES

PERFORMANCE INDICATORS:

1. Describe the characteristics of various types of hot and cold sandwiches
2. List necessary tools and equipment
3. Demonstrate procedures for preparing, wrapping, and storing cold sandwiches
4. Explain the characteristics of appetizers, canapes, and hors d'oeuvres
5. Describe considerations for serving sandwiches, canapes, appetizers, and hors d'oeuvres
6. Prepare a variety of sandwiches, canapes, appetizers, and hors d'oeuvres

6.07 Competency: PREPARE BAKED GOODS

PERFORMANCE INDICATORS:

1. Describe the types of baked goods
2. Describe the purposes of basic baking ingredients and flavorings
3. Characterize the different types of flour
4. Describe the storage requirements for basic baking ingredients
5. Demonstrate weight and measure abbreviations commonly used
6. Explain use of commercial bakery equipment
7. Use equipment found in commercial bakeries and restaurants
8. Prepare cookies, cakes, quick breads, yeast breads, and pastries
9. Describe standards of quality
10. Examine causes of non-standard products

6.08 Competency: PREPARE BREAKFAST FOODS

PERFORMANCE INDICATORS:

1. Demonstrate preparation of dairy products
2. Prepare and serve eggs using a variety of cooking methods
3. Prepare pancakes, crepes, waffles, and French toast
4. Prepare breakfast meats
5. Prepare coffee, tea, and cocoa

6.09 Competency: DEMONSTRATE THE PRESENTATION OF FOOD ITEMS ON A PLATE

PERFORMANCE INDICATORS:

1. Explain garnish
2. Prepare a variety of garnishes
3. Demonstrate garnishing a plate

7. Content Standard: DEVELOP QUALITY FOOD SERVICE AND MANAGEMENT PRACTICES

7.01 Competency: EXPLORE THE DUTIES AND RESPONSIBILITIES OF FOOD SERVICE MANAGEMENT

PERFORMANCE INDICATORS:

1. Explain food service management basics
2. Describe the management of food service personnel
3. Explain facility management in food service
4. Describe food service marketing techniques
5. Demonstrate teamwork in the food service industry

7.02 Competency: DESCRIBE STANDARDS, REGULATIONS, AND LAWS IN FOOD SERVICE

PERFORMANCE INDICATORS:

1. Explain food service standards
2. Describe food service regulations
3. Explain laws related to the food service industry
4. Describe effective on-the-job training and orientation

7.03 Competency: DEVELOP STRATEGIES FOR CUSTOMER SERVICE

PERFORMANCE INDICATORS:

1. Explain the importance of customer service on success
2. Describe examples of how exceeding customer expectations can improve business
3. Explain how employee attitudes can affect customer satisfaction
4. Develop strategies for resolving employee and customer complaints
5. Explain ways to accommodate customers and employees with special needs
6. Explain how customer satisfaction affects success in food service

7.04 Competency: DEMONSTRATE CONTROLLING FOOD COSTS

PERFORMANCE INDICATORS:

1. List controllable costs, fixed costs
2. Differentiate between perishable and non-perishable items
3. Outline techniques for portion control
4. List steps in the process to control food costs
5. Analyze the relationship between cost and sales
6. Determine selling price

7.05 Competency: EXPLAIN THE RESTAURANT ROLES IN BOTH FRONT- AND BACK-OF-HOUSE OPERATIONS

PERFORMANCE INDICATORS:

1. Identify the back-of-house staff
2. Explain the job description of the back-of-house staff
3. Identify the front-of-house staff
4. Explain the job description of the front-of-house staff

7.06 Competency: DEVELOP SKILLS AS A FOOD SERVER

PERFORMANCE INDICATORS:

1. Explain the pros and cons of being a food server
2. Describe qualities of a good server
3. Explain types and methods of service
4. Develop basic techniques of table service
5. Practice taking, placing, and picking up orders
6. Explain sequence and time of service
7. Demonstrate side work and table settings

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